

VELÓDROMO'S CUISINE

TAPAS

GF V Fried almonds	3.95
V Crisps	2.95
GF "El Xillu" anchovy stuffed olives	4.90
GF V Selection of olives	3.70
V Sevillian olives	3.15
V Black olives from Aragon	3.15
Marriage 1 anchovy fillet and 1 pickled anchovy fillet on toasted bread (unit)	4.70
GF Cantabrian 00 anchovies (fillet)	2.45
GF Anchovies in vinegar	6.90
GF V Olive, anchovy and guindilla pepper skewer (unit)	2.30
Smoked salmon cubes with toast	12.50
GF Cured cheese in olive oil	5.10
GF Hand cut iberian ham 100% (80g)	22.00
Russian salad with breadsticks	5.85
V Barcelona's hummus with bread steaks (Hummus with ratatouille)	9.75
Ham croquette (unit)	2.60
Squid croquette (unit)	2.60
V Pumpkin, spinach and ginger croquette	2.60
"Escudella" croquette, typical Catalan vegetable and meat soup	2.60
Assortment of 4 croquettes (one unit of each variety)	9.95
V Patatas bravas	5.50
V French fries	3.75
GF V Padrón peppers	6.90
Artichoke heart with chopped green mojo mayonnaise and iberian ham	5.75
Moritz breaded meat and potato Bomba	4.75
Cod fritters	9.90
Squid "a la brava" with garlic mayonnaise and spicy oil	10.75
Calamari tempura	9.95
Deep fried squid with peppers from Padrón and herbal salt	9.75
V Aubergine tempura cubes with romesco sauce	7.50
GF Beef with "chimichurri" (sauce of chopped fresh parsley, garlic, olive oil and vinegar)	10.50
Crispy chicken wings	8.60

SALADS & STARTERS

Velódromo salad Lettuce, green beans, crispy bread, cured bacon, parmesan cheese and a mustard vinaigrette	10.95
GF Tomato salad with tuna belly in oil, spring onions and black olives	10.50
V Burrata with pumpkin romesco, candied mushrooms and orange and walnut vinaigrette	10.50
GF Esqueixada shredded cod salad	9.95

RESTAURANT SINCE 1933

VELÓDROMO'S FAVOURITES

ONION SOUP AU GRATIN	9.95
PENNE PASTA WITH ROAST CHICKEN AND PORK cooked au gratin with cheese and bechamel sauce	9.95
GF SQUID AND PARMESAN CHEESE CREAMY RICE	14.95
CATALAN-STYLE ROASTED CHICKEN CANNELLONI with bechamel sauce and parmesan cookie	16,95
GF V SRI LANKAN LENTILS cooked with coconut milk, garlic, curry and coriander, yogurt and fresh herbs	13.50
GF V 7 FRESHLY COOKED VEGETABLES with a drizzle of virgin olive oil and salt crystals (potato, green beans, green asparagus, courgette, broccoli, carrot and spinach leaves)	9.95
COD WITH RATATOUILLE, BLACK OLIVES AND CAPERS	19.90
STEAK TARTAR "ALL I PEBRE" SAUCE (GARLIC AND PEPPER) with smoked eel, capers and shallot, french fries potatoes	22.00
SALMON TARTARE with tartar sauce and spicy japanese turnip	21.00
CASSEROLE NOODLES WITH RIB AND SAUSAGE	13.50
GF GRILLED MONKFISH TAIL with potatoes, roasted squid juice and sautéed mushrooms	23.50
GF PIG'S TROTTERS stewed with mushroom, dried apricots and pine nuts with creamy salsify	14.50
GF LAMB ROASTED SHOULDER with vegetables, garlic and thyme	23.00
GF BEEF FILLET with potato parmentier and honey shallots	29.00
GF FARMER'S CHICKEN THIGH with polenta and vegetables	14.75
THE LARGE TRAY OF SAUSAGES (Fleischwurst, Nürnberger, Bratwurst, Krakauer) with sauerkraut and Paffenhofen potatoes au gratin with Moritz Epidor carbonara and bacon	22.00

FREE-RANGE EGGS

GF V Fried eggs with French fries	6.95
GF Fried eggs with French fries & Iberian ham	9.95
GF Fried eggs with French fries & perol sausage Fried with potatoes and sobrasada	8.95
GF V Spanish-style potato omelette without onion	6.55
GF V Spanish-style potato & roasted onion omelette	6.75

MADE WITH BEER

MORITZ 7 STEAMED MUSSELS with tomato, cured bacon and olive oil, served with chips	12.75
EPIDOR BRAISED BEEF CHEEK with potato parmentier	15.20
MEATBALLS COOKED IN MORITZ NEGRA with mushroom	14.00

CLASSIC SANDWICHES

Iberian ham 100%	11.50
V Cheese	6.30
Fuet cured sausage from Vic	5.60
Tuna belly	6.80
Bacon with cheese	6.20
Frankfurter with cheese and onion	6.95
French omelette	5.50
Cheese and ham sandwich	4.95
V Add cheese or onion	0.50

SPECIAL SANDWICHES

Pastrami Velódromo with herbs mayonnaise. . 10.50

NEW YORK PASTRAMI

Jumbo sandwich of thinly sliced smoked beef. A tribute to the sandwich served at the legendary "Katz's Delicatessen" (1888) in New York.

V The vegetarian Aubergine tempura, avocado, lemon pesto, rocket, onion and confit tomato	9.45
The Cheeseburger from Alkimia Beef burger, Cheddar cheese, lettuce, tomato and spicy Moritz barbecue sauce	13.50
Breaded chicken breast with red curry mayonnaise, lettuce, red curry, coriander and lime	9.95
Squid sandwich with lettuce, mayonnaise and Moritz Epidor sauce	9.95
Cocaccia of mallorca with paprika sausage, cheese and honey	9.50
Norwegian cocaccia with smoked salmon, hard-boiled egg, herb sour cream, pickles with honey, mustard and dill vinaigrette	11.20

HOUSE BREADS

V Rustic bread	2.95
GF V Gluten-free bread	3.60
V Six grains flatbread with tomato	3.80

DESSERTS

V Crema catalana (Catalan crème brûlée)	5.20
V Apple tarte Tatin	6.00
V Chocolate fondant with vanilla ice-cream	6.00
V Natural lemon or mandarin sorbet	5.25
GF V Our honey and cottage cheese, goat cheese ice cream with honeyed apple and walnuts	5.75
V Vanilla or chocolate ice cream	5.25
V Cheese flan with red berries and crumble	5.75
V Moritz Negra carrot pie with cream cheese frosting	6.00
V Moritz Negra beer ice cream with cocoa crumble and crunchy chocolate	5.25
V Bread, oil, chocolate and salt	5.20
V Yuzu lemon pie with mango mint ice cream	6.00
V Vanilla and rum French toast with yogurt ice cream and crumble	6.20
V Cocoa truffles and carquinyolis	3.00

DRINKS

SOFT DRINKS

Font d'Or mineral water	1.95
Font d'Or mineral water (1/2)	2.85
Vichy Catalán sparkling water	2.95
Coke	2.60
Coke Zero	2.60
Fanta orange	2.55
Fanta lemon	2.55
Le Tribute tonic	2.55
Fever Tree tonic	3.00
Le Tribute Ginger Beer	2.70
Aquarius lemon	2.75
Bitter Ciao (non-alcoholic bitters)	2.95
Lambda fruit juices	2.90
Lemon tea soft drink	2.60
Cacaolat (chocolate milk)	2.95
Red Bull	3.60

NATURAL JUICES

Freshly squeezed orange juice	3.40
Fresh orange juice with vanilla ice cream	4.50

COFFEES & HOT DRINKS

COFFEES	
Espresso	1.50
Café Manolín (espresso with a splash of soda)	1.55
Iced coffee	1.60
Caffè americano (espresso with extra water)	1.75
Cortado (espresso with a dash of milk)	1.60
Iced cortado	1.70
Caffè latte	1.85
Glass of milk	1.50
Cappuccino	2.40
Viennese	2.55
Biberón (weak white coffee)	2.10
Frappuccino	3.95
Carajillo (espresso with a dash of spirit)	3.10
Irish coffee	5.95
Soy and oat milk available	

INFUSIONS

Camomile	2.50
Pennyroyal mint tea	2.50
Ginger & turmeric green tea	2.50
Chai red tea	2.50
Rooibos tea	2.50
Cinnamon & orange white tea	2.50
English Breakfast black tea	2.50
Wild berries tea	2.50

THE CELLAR

VINS BY GLASSES

SPARKLING WINE

Gramona Aliances Brut Reserva	4.40
D.O. Cava	

WHITE WINE

Ojo Plato 2023	4.20
D.O. Rueda	

Cérvoles Colors Blanc 2022	4.10
D.O. Costers del Segre	

ROSÉ WINE

La Vieille Ferme	4.10
A.O.C. Côtes du Luberon	

RED WINE

El Pispá 2022	4.20
D.O. Montsant	

Ojo Plato Tinto 2023	4.30
D.O. Ribera del Duero	

Sectum Crianza 2020	4.20
D.O. Rioja	

SPARKLING WINE

CAVA

Gramona Aliances Brut Reserva	31.00
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CORPINNAT

Gramona Imperial	42.00
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CHAMPAGNE

Veuve Clicquot Brut	75.00
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WHITE WINE

ALELLA

Can Matons 2023	27.00
Pansa blanca	

COSTERS DEL SEGRE

Cérvoles Colors Blanc 2022	21.50
Macabeu, Chardonnay, Albariño	

EMPORDÀ

L'encis 2023	21.80
Grenache Blanc, Sauvignon Blanc	

PENEDÈS

L'Anae 2022	21,00
Chardonnay, Xarel·lo, Muscat d'Alexandria	

RIAS BAIXAS

Leiras 2023	29.50
Albariño	

RUEDA

Ojo Plato 2023	21.50
Verdejo	

ROSÉ

CÔTES DU LUBERON

La Vieille Ferme	23.50
Cinsault, Grenache noir, Syrah	

RED WINE

BIERZO

La Escucha 2022	26.50
Mencía	

COSTERS DEL SEGRE

Cérvoles Colors 2019	26.00
Grenache, Syrah, Tempranillo	

MONTSANT

Lo Cirerer 2020	24.90
Grenache, Cariñena, Merlot,	

Cabernet Sauvignon, Tempranillo

RIBERA DEL DUERO

Ojo Plato Tinto 2023	
Tempranillo	23.80

RIOJA

Sectum Crianza 2020	22.00
Tempranillo, Grenache	

SANGRIA

0.5l 1.2l

Sangria de vi «Velódromo»	8.50	18.00
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Sangria de cava	8.50	18.00
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Sangria de cervesa Moritz	8.50	18.00
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VERMOUTHS & SHERRY

Martini Riserva Speciale Ambrato	4.20
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Martini Riserva Speciale Rubino	4.20
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Miró "classic vermouth of Reus"	3.90
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Yzaguirre vermouth rojo original	4.20
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Xerès Fino La Ina	4.20
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Pedro Ximénez Lustau	4.20
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BEERS

EXCLUSIVELY
AT BAR VELÓDROMO
FRESH BEER
UNPASTEURISED
FROM THE TANKS OF
FÀBRICA MORITZ BARCELONA

FRESH MORITZ

SMALL / LARGE	25cl	33cl	50cl
Moritz Bruta	2.85	3.75	5.60
Moritz Red IPA	3.95	4.95	7.80
Moritz Negra	3.95	4.95	7.80
Moritz season's new fresh beer	3.95	4.95	7.80

MORITZ ON DRAUGHT

SMALL / LARGE	25cl	33cl	50cl
Moritz Original	2.30	2.60	4.20
Moritz 7	2.30	2.60	4.20
Moritz Epidor	2.50	2.80	4.90
Moritz Radler (Moritz & lemon)	2.50	2.90	4.70
Mulata d'Epidor (Shandy)	2.55	3.00	4.90
Mestissa (1/2 Moritz, 1/2 Epidor)	2.55	3.00	4.90

MORITZ BOTTLED

Moritz Original (33cl)	2.60
Moritz 7 (33cl)	2.60
Moritz Bruta (33cl)	2.90
Moritz Epidor (33cl)	2.95
Moritz 0,0 (33cl) Alcohol free	2.85
Moritz 0.0 Torrada (33cl) Alcohol free	3.10

GUEST BEERS

Moritz, Barcelona's first beer from 1856
and the beer that brought us beer,
invites you to try other beers
from around the world.

Ambar (33cl) Gluten free	3.40
Sierra Nevada Pale Ale 5,6º	3.85 4.90 7.80